



# Bakery Mixes and Blends

FROM ARDENT MILLS®



Ardent Mills Bakery Mixes and Blends offer ease of use while reducing scaling errors, provide consistent product results, and are versatile allowing for customization and multiple finished applications.

SIMPLICITY • CONSISTENCY • VERSATILITY

# WHY ARDENT MILLS?

Food Safety

Quality

Product Extensions

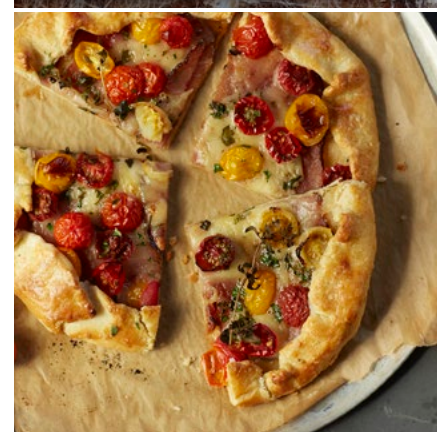
Technical Solutions

Innovation

Industry Trends

Market Insights

Supply Assurance



## OUR BAKERY MIXES AND BLENDS

*Ardent Mills has a full portfolio of off the shelf mixes and blends across multiple bakery categories.*

**BREAD MIXES & BASES:** White, Whole Wheat, Extended Shelf life and numerous Whole Grain and Ancient Grain varieties

**CAKE MIXES & BASES:** Vanilla, Chocolate, Red Velvet and more are suitable for layer, loaf, crème and angel food cakes

**MUFFIN MIXES:** Plain, Oatmeal, Bran, Carrot and Flax

**BROWNIE MIXES & BASES:** Classic, Fudgy and Clean Label

**COOKIE MIXES:** Variety, Oatmeal, Molasses and Shortbread

**DONUT MIXES:** Cake, Yeast and Cruller

**PANCAKE & BATTER MIXES:** Regular Deluxe, Buttermilk, and Multigrain and Multi-Use

**TEA BISCUIT & SCONE MIXES:** Traditional and Whole Grain

**PIZZA MIXES:** Universal, Whole Grain, Multigrain, Ancient Grain and Neapolitan Style

**INNOVATIVE MIXES:** Clean Label, Whole Grain, High Fiber, Low & Reduced Sodium, Egg Replacement



**Want to learn more?** Contact your distributor, Ardent Mills account rep or visit [www.ardentmills.com](http://www.ardentmills.com).